

HONEY COMPETITION

These rules and regulations will govern the honey competition which is conducted during the annual Summer Meeting of the North Carolina State Beekeepers Association.

1. Entries will be received by 9 AM Friday of the meeting. Each person entering items in the "honey competition" will be assigned a number to be placed at the proper place on the entry tag and on the entry form.
2. It will be the responsibility of the exhibitor to see that entries are correctly classified and tagged.
3. Official printed forms must be used in making application for entry.
 - be sure to fill in the form completely, accurately, and legibly
 - be sure to place entry number on the entry form and on the entry tags.
 - be sure there are no labels, names or anything on the entries that would identify the exhibitor.
 - all honey or beeswax entered should have been produced the exhibitor during the past 12 months
 - containers of cellophane, glass, or transparent material of some other suitable type are recommended
 - all entries must be of required color, quality and condition
 - no ribbon will be given to any one entry through the lack of competition if the entry is of inferior quality
 - there is a limit of one entry per person for each listed category

ENTRIES

Class	Entry	1 st	2 nd	3 rd	4 TH	5 TH
SM-1	One deep comb for extracting					
SM-2	One shallow comb for chunk cutting (no wired comb or plastic)					
SM-3	Three sections of comb honey, light					
SM-4	Three sections of comb honey, dark					
SM-5	Three sections of cut comb honey in containers, light					
SM-6	Three sections of cut comb honey in containers, dark					
SM-7	Three jars (not less than 14 oz. (chunk, comb honey, light					
SM-8	Three jars (not less than 14 oz.) chunk, comb honey, amber					
SM-9	Three jars (not less than 14 oz.) chunk, comb honey, dark					
SM-10	Three jars (not less than 14 oz.) extracted honey, light					
SM-11	Three jars (not less than 14 oz.) extracted honey, amber					
SM-12	Three jars (not less than 14 oz.) extracted honey, dark					

SM-13 Three jars (not less than 14 oz.) creamed honey (finely granulated)

Displays

SM-14 Beeswax (not less than 15 lbs.) in size and shapes commonly on sale by the apiarist

SM-15 Display of pure beeswax products - candies, carvings, models, novelties, Etc. - must be composed of pure beeswax only

SM-16 One gift package of bee products suitable for sale to public

SM-17 Two bottles(approximately 26 oz. capacity each)non-carbonated dry mead

SM-18 Two bottles(approximately 26 oz. capacity each)of non-carbonated sweet mead

SM-19 Two bottles(approximately 26 oz. capacity each)of mead with fruit

SM-20 One black and white or color print of a honey bee or beekeeping related scene with appropriate caption (photograph must be mounted and no larger than 8"x10")

FACTORS TO BE CONSIDERED IN JUDGING HONEY EXHIBITS

These factors are general guides for the use of judges and exhibitors. Honey with moisture of more than 18.6 per cent will be disqualified.

Classes SM-1,SM-2, SM-3, SM-4, COMB HONEY AND BULK HONEY FRAMES

Factors	Points
1. Uniformity of appearance (between and within sections).....	20
2. Absence of uncapped cells.....	15
3. Uniformity of color.....	15
4. Absence of watery cappings	15
5. Cleanliness and general appearance of sections or frames.....	15
6. Freedom from granulation and pollen	10
7. Appearance of cappings and freedom from impurities.....	<u>10</u>
	100

Classes SM- 5, SM- 6, CUT COMB HONEY (In containers without liquid Honey)

Factors	Points
1. Uniformity of appearance (between and within sections).....	25
2. Neatness of comb cut: ragged edges, parallel cuts and uniformity of size of cuts.....	30
3. Uniformity of color	15
4. Absence of watery cappings	10
5. Appearance of cappings and freedom from impurities	10
6. Cleanliness and general appearance of containers	<u>10</u>
	100

Classes, SM-7, SM-8, SM-9, CHUNK HONEY IN JARS

Factors	Points
1. Neatness and Uniformity of Cut	20
a. Up-grade for paralalled and 4-sided cut	
b. Down-grade for ragged edges	
2. Absence of watery cappings, uncapped cells and pollen	20
3. Cleanliness of product (down-grade for travel stains, foreign matter, wax flakes, foam, Crystallization	20
4. Uniformity of appearance in capping structure color, and thickness of chunks.....	20
5. Density and flavor of liquid portion	
a. Density (water content above 18.6% will be disqualified, below 15.5% will be docked points	10
b. Flavor (points will be reduced for honey flavor that has been adversely affected by processing)	10
c. Disqualification for fermentation	
	100

Classes, SM-10, SM-11, SM-12, EXTRACTED HONEY

Factors	Points
1. Density (moisture content over 18.6% - DISQUALIFIED	20
a. Water content above 18.6% will be disqualified, below 15.5% will be docked points	
2. Absence of crystals	10
3. Cleanliness	30
a. Without lint	7
b. Without dirt	10
c. Without wax	7
d. Without foam	6
4. Flavor	20
Points will be reduced for honey flavor that has been adversely affected by processing	
5. Accuracy of filling and uniformity	10
6. Container appearance	<u>10</u>
	100

Class, SM-13, CREAMED HONEY

Factors	Points
1. Fineness of crystals	30
2. Uniformity and firmness of product	25
3. Cleanliness and freedom from foam	30
4. Flavor and color	<u>15</u>
	100

Class, SM-14, BEESWAX IN BULK

Factors	Points
1. Color: straw to canary yellow	20
2. Cleanliness: absence of honey, and other impurities	30
3. Uniformity of appearance	20
4. Absence of cracking and shrinkage	20
5. Aroma and texture	<u>10</u>
	100

Class, SM-15, PURE BEESWAX PRODUCTS

Factors	Points
1. Color: straw to canary yellow	20
2. Cleanliness: absence of honey, propolis, and other impurities	30
3. Uniformity of appearance of all wax in entry	15
4. Aroma and texture	5
5. Quality and appearance of beeswax products.....	<u>30</u>
	100

Class, NOVELTY ITEMS CONTAINING BEESWAX

Factors	Points
1. Cleanliness.....	20
2. Quality of Wax	20
3. Design and overall appearance	35
4. Originality	<u>25</u>
	100

Class, SM- 16, GIFT PACKAGE OF BEE PRODUCTS

Factors	Points
1. General Appearance	30
2. Originality	30
3. Quality of Components	20
4. Availability of Components	10
5. Manageability (ability to transport)	<u>10</u>
	100

Classes, SM-17, SM-18 - MEAD (Non-carbonated WINES ONLY) Class, SM 19, MEAD (With Fruit)

Factors	Points
1. Clarity	25
2. Color	5
3. Taste	20
4. Body	10
5. Bouquet	20
6. Bottles	10
7. Bottle Closure	<u>10</u>
	100

Class, SM-20, PHOTOGRAPHY

Factors	Points
1. Photographic Quality	30
2. Mounting (all photographs must be mounted).	10
3. Content of photograph	30
4. Caption describing photograph	<u>30</u>
	100